

andrew James

12L Convector Halogen Oven



Please read the manual fully before using the appliance and keep the manual safe for future reference.

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Safety

When using any electrical appliance, basic safety precautions should always be followed including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by and authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas or electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not

place the unit on a hot surface.

- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Appliance specific safety advice

- Only use the appliance indoors.
- Place the appliance on a level, sturdy and heat resistant surface.
- Do not move the appliance when it is in use.
- Do not place the appliance close to other objects when it is in use.
- Do not place the appliance on or under the appliance.
- Only use the handle to lift the lid.
- Position the mains cable so that it does not come into contact with hot surfaces or objects.
- Do not use the appliance in an oven, on a stove top or near a gas source.

Positioning the appliance

- Do not place the appliance in the immediate vicinity of a naked flame or sources of heat such as hot plates, oven etc.
- Protect the appliance from spray and drops of water.

Damage to the appliance

- If the appliance is defective, do not attempt to carry out repairs yourself. In the event of damage, contact Customer Services.
- If water gets into the appliance or if it is damaged in any other way, it will need to be checked by Customer Services.

Components Diagram and accessories



1. Base with plastic handles for glass oven dish
2. Glass oven dish
3. Lid with time and temperature dials built-in heating element and mains cable
4. High food grill
5. Tongs
6. Low food grill
7. Baking tray
8. Lid holder
9. Extender ring
10. Steam tray
Rice dish– sold separately

Before first time use

Before using the appliance for the first time please ensure that:

- The appliance is unpacked and checked for damage during transit.
- The appliance and all the accessories are cleaned before use.

Unpacking the appliance

- Unpack the appliance and accessories. Check all components are present and inspect them for any damage that may have occurred during transit.
- If you do find any damage which has occurred during transit, contact Customer Services.

Cleaning the appliance before first time use

- There is a risk to health if the appliance is not cleaned. Clean the appliance components thoroughly .
- Appliance components may be contaminated with production residues.
- Improper cleaning may damage the appliance.
- Base (1) lid (3) high food grill (4) low food grill (6) baking tray (7) extender ring (9) and steam tray (10) are unsuitable for dishwasher cleaning.
- Base (1) and accessories (4/6/7/9/10) should be thoroughly cleaned with mild detergent and warm water.
- Leave all the appliance components to dry out thoroughly.

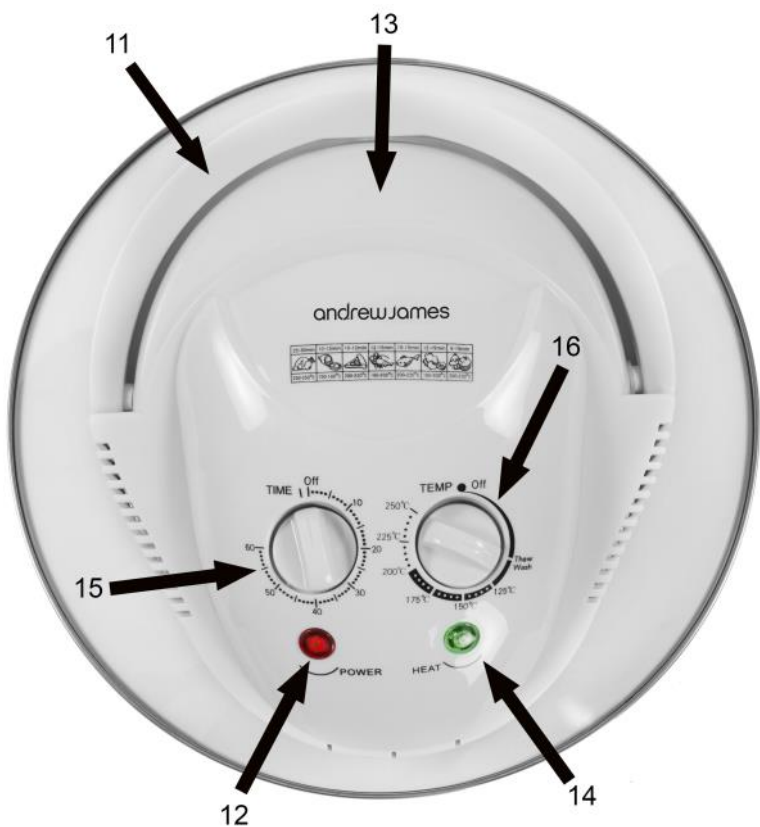
Before using the appliance ensure that:

- The unit is standing on a sturdy, level and heat resistant surface.
- The mains cable cannot come into contact with hot surfaces or objects
- The glass oven dish (2) is correctly positioned in the base (1).
- The correct food grid (4/6) is inserted.
- Please ensure you only use fire-resistant cookware (e.g. made of glass, ceramic or metal).

Assembling the appliance

1. Place the base (1) on a flat, sturdy and heat resistant surface.
2. Place the glass oven dish (2) in the base.
3. Insert the food grids (4/6) into the glass oven dish. If necessary, insert the food grids with the handle (5).
4. Carefully place the lid (3) on the glass oven dish.

Controls Diagram



11. Handle
12. Operation light
13. Safety switch
14. Heat control light
15. Time-setting dial
16. Temperature control dial

Using the appliance

Risk of fire from hot surfaces! The appliance gets very hot during operation wear oven gloves when handling the appliance.

- The appliance features a safety switch (13). The appliance can only be switched on when the handle is clipped down. As soon as the handle is raised, the appliance switches off.
- Use the temperature-control dial (16) to switch the appliance on or off and adjust the temperature. When the heating element in the lid (3) is heating up, the heat control light comes on (14).
- You can use the time-setting dial (15) to select the cooking time. When the appliance is on, the operation light (12) remains lit.

Setting the cooking time

- Turn the time-setting (15) clockwise only.
- The time-setting dials mechanism can be damaged if it is turned in an anti-clockwise direction
- A cooking time of between 0 and 60 minutes can be set using the time setting dial (15).
- Turn the time (15) clockwise to the desired time. At the end of the set time, an audible signal sounds and the appliance switches itself off.

Setting the temperature

A cooking temperature of between 0°C and 250°C can be set using the temperature-setting dial (16).

1. Turn the temperature-control dial (16) to the selected temperature. The heating element heats up until the selected temperature is reached, at which point the heating element switches off automatically. If the temperature decreases in the appliance, the heating element switches back on again.

Please be aware that the time setting dial (15), heat setting dial (16) must be turned on and the handle (11) must be down for the halogen oven to operate.

Setting the defrost function

The appliance features a defrost function. The defrost function is set using the temperature-control dial (16).

1. Turn the temperature control dial to the thaw setting.
2. Set the desired time.

Recipes

Cupcakes

100g self raising flour

100g butter/baking margarine

100g sugar

2 eggs

1 tsp vanilla extract

1. Cream together the butter and the sugar until light and fluffy.
2. Add two eggs and vanilla extract, mixing well.
3. Sieve flour into the bowl and mix well, until all ingredients are combined.
4. Spoon mixture into silicone cupcake moulds and place onto the low rack inside the Halogen Oven.
5. Select the TEMPERATURE—190°C and the TIME - 11 minutes. Cook until the cakes bounce back when touched. Remove from oven and cool.

Root vegetables

1. Cut the root vegetables (e.g. parsnips, carrots & turnip) into chunks.
2. Take a piece of tin foil large enough to hold the vegetables.
3. Place the vegetables in the middle of the tin foil and fold the sides of the tin foil up creating a parcel.
4. Add 2 tablespoons of water to the vegetables before sealing the tin foil parcel.
5. Place the parcel of vegetables onto the steamer tray on a low rack in the halogen bowl, replace the lid and place the handle down. Set the temperature to 250°C for 26 minutes.
6. Before removing parcels from the Halogen Oven, test with a knife to ensure they are cooked as required.

More tips for steaming vegetables

- Soft vegetables should be cooked for around 15-20 minutes.
- Hard vegetables should be cooked for around 30 minutes.
- Potatoes with a skin on should be pierced with a fork and placed in the oven for 35-40 minutes.

Bake Pizza

1. Turn the time dial and preheat the oven at the temperature recommended on the pizza packaging.
2. Place the pizza on the steamer tray, onto the low rack in the Halogen Oven bowl.
3. Turn the timer dial and cook the pizza for 15 minutes, until golden and crispy.
4. Remove from the oven and serve.

Please note: The time and temperature may need to be adjusted according the size and topping of the pizza.

Crumpets and Toasting Muffins

1. Prepare crumpets/toasting muffins as required.
2. Place the crumpets/toasting muffins on the high rack.
3. Turn the temperature dial to 250°C.
4. Turn the time dial to 5 minutes.
5. After 3 minutes, turn the crumpets/toasting muffins over.
6. Cook for a further 2 minutes.
7. Remove and serve.

Mini burgers

Makes approx. 12 mini burgers

400g Lean mince

1/2 red onion

Garlic paste

1. Finely chop the onions and add to the mince with a small amount of garlic paste (to taste).
2. Knead together with your hands, the burger mixture, until it is well combined.
3. Form burgers using Andrew James Mini Burger Press or by hand.
4. Place the high rack in the oven with the baking tray underneath to catch any drips then turn the temperature dial to 250°C to preheat the oven for 3 minutes.
5. Once preheated, place the burgers on the high rack. Set the time for 15 minutes, turning once through cooking.
6. Once cooked, remove burgers from the Halogen Oven and allow the oven to cool before cleaning as instructed.

Serving Tip

Place burger in a freshly baked bun with cheese, salad and tangy gherkins.

The following attachments can also be purchased separately from our website,
www.andrewjamesworldwide.com

Airfryer Attachment

Breakfast Rack

Cake/Rice Dish

Airfryer Attachment Recipes

Roasted Vegetables

2 Sweet potatoes

1 red pepper

1 yellow pepper

1 red onion

Olive oil

Mixed herbs

1. Place the airfryer attachment in the rim of the Halogen Oven bowl. Preheat the Halogen Oven at 180°C.
2. Peel the sweet potatoes and cut into chunks. Coat in a drizzle of olive oil and sprinkle with mixed, dried herbs.
3. Lie the sweet potato chunks on the airfryer mesh evenly, in one layer.
4. Cook the sweet potato for 13 minutes.
5. Prepare the peppers and onion. Drizzle in oil and sprinkle with mixed herbs.
6. Lie the peppers and onion on the airfryer mesh evenly, in one layer.
7. Cook all of the vegetables together for a further 15 minutes.
8. Once cooked, remove from oven and serve.

Chips

Potatoes

Olive oil

Seasoning

1. Place the airfryer attachment in the rim of the Halogen Oven bowl. Preheat the Halogen Oven at 200°C.
2. Peel and cut the chips to the required thickness. Drizzle in olive oil and mix until all coated. Season to taste.
3. Place an even layer of chips onto the airfryer and set the time to 30 minutes.
4. Turn chips halfway through cooking for even colour.

Sticky Honey Chicken Wings

12 chicken wings

3 tbsp. honey

3 cloves of garlic

25ml soy sauce

50g brown sugar

3 tbsp. cornflour

Sesame seeds

1. Place the airfryer attachment in the rim of the Halogen Oven bowl.
2. Half the chicken wings at the joint.
3. Crush the garlic .
4. Add honey, soy sauce, brown sugar and cornflour to the garlic and mix until all ingredients are combined.
5. Place the marinade mixture into a large bowl. Add the chicken wings and move the chicken around in the bowl until the chicken is completely coated.
6. Leave the chicken in the marinade for 15 minutes.
7. Preheat the Halogen Oven to 180°C. for 3 minutes.
8. Once marinated, place the chicken onto the airfryer attachment and replace the lid.
9. Cook for 15 minutes turning occasionally for even coverage.

Pork chops with Apricot Stuffing

2 red eating apples

3 ready to eat dried apricots

1 clove of garlic

2 tbsp. fresh breadcrumbs

2 tbsp. apple juice

Salt and pepper

2 pork chops, on the bone

Olive oil

1. Place the airfryer attachment in the rim of the Halogen Oven bowl. Preheat the oven to 190°C.
2. Quarter and core the apples and thinly slice. Finely chop the apricots and crush the garlic.
3. For the stuffing, put the breadcrumbs into a small bowl and stir in the seasoning apple juice, apricots and garlic.
4. Cut a wide pocket in the side of each pork chop and push some stuffing into the cavity.
5. Put the chops on the airfryer, drizzling with a little oil. Cook for 10-12 minutes then turn over cooking for a further 10 minutes until the meat is cooked through.

Herby fish fingers

2 fillets of white fish e.g. cod, pollock

1 egg

3 stale slices of bread

Mixed herbs

1. Place the high rack into the Halogen Oven.
2. Cut the fish fillets into strips.
3. Grate the bread on a box grater or alternatively cut into chunks and pulse in a food processor. Pour onto the baking tray supplied with the Halogen Oven and place in the oven on the high rack. Set Halogen Oven on 180°C for 3 minutes, move the breadcrumbs around then cook for a further 2 minutes. Remove the breadcrumbs for the Halogen Oven and sprinkle over some dried mixed herbs.
4. Crack the egg into a shallow dish and lightly beat with a fork.
5. Turn the fish in the egg mix until completely coated. Then repeat coating the fish into the breadcrumbs and coat evenly. Repeat until all of the fish pieces are coated.
6. Place the airfryer attachment in the rim of the Halogen Oven bowl. Extend the hinge until it can easily place on top of the airfryer. Preheat the Halogen Oven to 180°C.
7. Lay the fish on the Airfryer and replace the lid. Cook for 12-15 minutes, until the breadcrumbs are golden and the fish is cooked through. Remove and serve.

Cake/Rice Dish Attachment

Rice

1. Preheat the halogen oven on 250°C.
2. Measure 1 cup of basmati rice. Wash the rice in a sieve before placing into the cake/rice tin.
3. Add two and a half cups of water.
4. Place the lid on the cake/rice tin and put into the Halogen Oven. Replace the oven lid and reset for 30 minutes.
5. Once cooked, remove the lid and use a fork through the rice to fluff it up, then serve.

Vanilla sponge cake

125g caster sugar

125g butter or baking margarine

125g self raising flour

2 eggs

1 tsp vanilla extract

1. Cream together the butter and the sugar until light and fluffy.
2. Add two eggs and vanilla extract, mixing well.
3. Sieve flour into the bowl and mix well, until all ingredients are combined.
4. Place the low rack into the Halogen Oven and preheat to 180°C for 3 minutes.
5. Grease the cake/rice tin with butter/margarine.
6. Pour the cake mixture into the tin and place the tin into the Halogen Oven.
7. Cook for 16 mins, until the cake bounces back when pressed.
8. Remove from the oven and cool before serving.

Breakfast Rack Attachment

1. Place the breakfast rack in the Halogen Oven according to what you want to cook.
 - High side is suitable for bacon, sausage, hash browns, eggs.
 - Low side is suitable for toast and eggs.
2. Preheat the Halogen Oven to 200°C for 3 minutes.
3. Lie bacon rashers on the breakfast rack.
4. Pierce eggs with a pin then place in the egg holder on rack.
5. Cook bacon for 4 minutes then turn over for a further 1 minute on the other side.
6. Cook eggs alongside the bacon for 6 minutes for soft boiled and 8 minutes for hard boiled.

If you are using eggs that have come straight from the fridge, add an extra 1-2 minutes to the original cooking time.

Toast

1. Ensure the breakfast rack is on the low side and place the bread in the rack.
2. Set the temperature to 250°C and cook for 5 minutes.
3. Remove once timer is complete or once the toast is cooked according to your preference.

Basic food table

Food	Temperature in °C	Cooking time in minutes
Chicken (1.6kg/3 lbs. 7 oz.)	190—200°C	60-75 minutes
Chicken breast (175g/ 6 oz)	190—200°C	15-20 minutes
Cod fillet (150g/ 5 oz)	200°C	12-18 minutes
Potatoes (fried, small, halves)	200°C	30-40 minutes
Potatoes (baked, medium)	200°C	50-60 minutes
Pepper (halved)	200°C	15-25 minutes
Parsnip (approx. 2cm strips)	200°C	35-45 minutes
Chips (frozen)	200°C	25-30 minutes
Beef (1 kg/ 2lbs 3 oz)	180°C	65—75 minutes
Yorkshire pudding (unbaked)	200°C	25-30 minutes
Onions (quartered)	200°C	50-60 minutes
Onions (small/chopped)	200°C	20-30 minutes

As a general rule, when using recipes intended for conventional ovens, temperatures will remain the same but cooking times will be reduced. Generally for cakes etc. it is recommended to reduce the conventional oven temperature by 10°C.

The cooking times in this manual should be used as a guide only.

Cleaning and storing the appliance

- Always allow the appliance to cool down thoroughly before cleaning.
- No liquid must get inside the appliance. Otherwise it can cause the appliance to short circuit and set the appliance on fire.
- Disconnect the appliance from the mains and turn the appliance off before starting any cleaning improper cleaning may damage the appliance. Base (1) and (3) high food grill (4) low food grill (6) baking tray (7) extender ring (9) and steam tray (10) are unsuitable for dishwasher cleaning. Only use mild detergents.
- Clean the base (1) and the lid (3) with a soft damp cloth. Use washing up liquid (avoid using solvents).
- For reasons of hygiene, clean the glass oven dish (3) and the accessories (4-10) after each use (see sections on how to clean the appliance in “before first use” and “self-cleaning function”).

Storing the appliance

Risk from hot pots; always allow the appliance to cool down thoroughly before cleaning.

- The appliance and the accessories must be fully cooled down before the appliance and the accessories are put away for storage.
- Leave the appliance and accessories to dry out thoroughly.
- Store the appliance in a dry and clean location.

Cleaning function

Improper cleaning can result in damage to the appliance. Allow the glass bowl to completely cool before filling it with cold water. Placing cold water in the bowl before it has cooled down will cause the glass to crack.

Setting the cleaning function

1. Remove any food and thick grease.
2. Fill the bowl approximately half full with cold water and a drop of washing up liquid.
3. Place the lid down to the closed position.
4. Set the temperature control dial to 250°C.
5. Press the timer dial to 5-10 minutes.
6. Press the start button.



Replacing the Halogen bulb

Figure 1

Remove the 3 bulb cover screws with a Phillips screwdriver turning all the screws anticlockwise.



Figure 2

When the bulb Cover has been removed, with a Phillips screwdriver turn the Bulb connector housing plate screw anti clockwise.

Then unclip the Halogen bulb from the unit by lifting the 3 bulb holder clips.



Figure 3

With the Bulb connector housing plate removed unclip the Halogen bulb connector by pressing down on the clip.



Figure 4

This picture shows the Halogen bulb completely removed from the unit



Note:

Please insert the bulb and follow the diagrams in reverse to reassemble the appliance

Troubleshooting

Problem	Possible cause and solution
Appliance does not switch on	<ul style="list-style-type: none">• There maybe a fault with the power cord, plug or electrics of the appliance. Seek professional help from a fully qualified electrician or service centre.• Check the handle is pushed down fully and has clicked into position.
The fan is working but no heat is being produced	<ul style="list-style-type: none">• The bulb may need to be replaced.

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.



To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer. If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

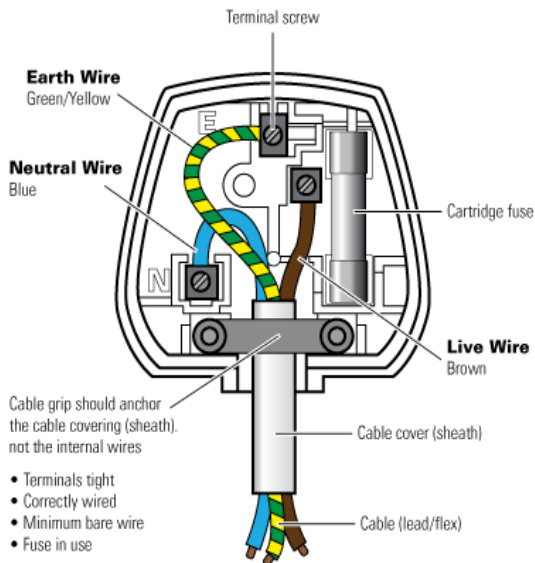
The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live (Brown)** wire connects to the right-most live (L) terminal nearest to the fuse.
- The **Neutral (Blue)** wire connects to the left-most neutral (N) terminal.
- The **Earth (Green and Yellow)** wire connects to the central, top most earthed (E) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol:



it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician. Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug.

Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket. If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit <http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/>

Please note: This guarantee does not cover the glass bowl or the halogen oven accessories.

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